

Baking Chocolate Chip Cookies

ETPT 2020
Team Defiance

What Are Chocolate Chip Cookies?

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- What do they look like?
- What do they taste like?
- What ingredients do you think are in them?



What is Expected?

Learning Goal:

To demonstrate an understanding of the rules and procedures required for baking chocolate chip cookies.

What is Expected?

Intended Learning Outcome:

In order to demonstrate understanding of the rules and procedures required for baking chocolate chip cookies when given baker will be able to bake a batch of chocolate chip cookies according to the recipe in good quality.

Ingredients

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- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) Nestle Toll House semi sweet chocolate chips



Example

Take a look at the following video to see what you will be accomplishing in today's lesson:

<http://www.youtube.com/watch?v=1RPpSVvIOtE>

Chocolate Chip Cookie Recipe

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- **PREHEAT** oven to 375° F.
- **COMBINE** flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.
- **BAKE** for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
- **PAN COOKIE VARIATION:** Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.
- **SLICE AND BAKE COOKIE VARIATION:**
- **PREPARE** dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes.* Preheat oven to 375° F. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.

Follow Up:

- Did the cookies turn out like you expected?
 - Why? Or why not?
- Was the video tutorial helpful?
- Was it easy or difficult?
- What was the hardest part?

Resources

- <http://www.verybestbaking.com/recipes/18476/Original-NESTLE-TOLL-HOUSE-Chocolate-Chip-Cookies/detail.aspx>
- www.youtube.com